The Wave Academy
浪．餐饮艺术学院

WEST COLLEGE SCOTLAND    HRD CORP    Specialty Coffee Association    BEVERAGE CLIQUE ACADEMY

# 6 in 1
## PROFESSIONAL BARISTA & GOURMET ART TRAINING ACADEMY
## 全方位专业咖啡餐饮培训学院

**PROFESSIONAL CERTIFICATE IN COFFEE, MIXOLOGY & BAKING**
专业咖啡师、调酒师与烘焙课程

**INTERNATIONAL DIPLOMA IN BARISTA & GOURMET ART**
国际咖啡师与西式餐饮艺术国际文凭

**1 YEAR DIPLOMA PROGRAMME**
1年完成Diploma课程

**20> YEARS OF EXPERIENCE**
20＞年经验

**PROFESSIONAL CERTIFIED TRAINERS**
专业导师

**RECOGNISED INTERNATIONAL SKILLS**
国际认证技术

**100% JOB PLACEMENT ASSISTANCE**
100%就业辅助

**90% PRACTICAL + 10% THEORY**
90%实践＋10% 理论

# ABOUT 「THE WAVE・浪」

「THE WAVE ACADEMY」 is a training institution with over 20 years of experience in the education sector, specializing in preparing students for careers in customer service, particularly in the Food and Beverage industry. The academy boasts a team of more than 8 experienced trainers in areas such as Coffee, Cuisine, Desserts, Mixology, Sommelier, and Cafe Management.

「THE WAVE」 curriculum goes beyond basic barista skills, offering in-depth training in coffee techniques like roasting, brewing, and latte art, as well as teaching how to make different types of café drinks menu. We do also cover Western Cuisine, Baking, French Pastry, and Cafe Management.

The primary goal of 「THE WAVE」 is to develop professionals who excel in the F&B industry by providing expert-led, comprehensive training.

「浪」是一家拥有超过20年经验的培训教育机构，专注于为学生准备在客户服务领域的职业，尤其是食品和饮料（F&B）行业。学院拥有一支由8位以上经验丰富的培训师团队，专注于咖啡、烹饪、烘焙、调酒、侍酒师和餐饮管理等领域。

「浪」所提供的课程不仅限于基础的咖啡师技能，还提供深入的咖啡技术培训，如烘焙、冲泡和拉花艺术，同时也教授如何制作不同种类的饮料特调。此外，课程还涵盖西式料理、烘焙技术、法式糕点和咖啡馆管理。我们的目标是通过专家指导的全面培训，培养在食品和饮料行业中表现卓越的专业人才。

# Our Programmes

**Specialty Coffee Association**

**THE BEVERAGE CLIQUE ACADEMY**

## CERTIFICATE IN COFFEE, MIXOLOGY & BAKING
## 专业咖啡师、调酒师与烘焙课程

**3 Months Training**

Coffee Knowledges
基本咖啡拉花技术

Barista Skills & Basic Latte Art Techniques
精品手冲咖啡知识

Introduction Of Hand Brew Coffee Equipment
精品手冲咖啡器材介绍

Brewing Guidelines & Process
萃取方法和流程

Barista & Café Drinks
饮料特调

Type And Uses Of Mixology Tools & Equipment
调酒工具与设备的种类与用途

Pairing Of Alcoholic Beverages With Food
酒精饮料与食物配搭

Cocktail & Mocktail Recipe
鸡尾酒与无酒精鸡尾酒调配

Wine Tasting & Serving Methods
红酒品鉴与侍酒方法

Introduction Of Baking
烘培知识

Baking Skill & Techniques
烘培技巧

## INTERNATIONAL DIPLOMA IN BARISTA & GOURMET ART
## 专业咖啡师与西式烹饪国际文凭

**9 Months Training +3 Months Internship**

### BARISTA | 咖啡课

Barista Skill & Coffee Knowledge  意式咖啡知识
Coffee Latte Art Techniques  咖啡拉花技巧
Hand-brew Methods & Equipment  手冲咖啡方法与设备
Brewing Guidelines & Process  冲泡指南与流程
Barista & Cafe Drinks  咖啡饮品制作
Sensory Knowledge & Training  感官知识与训练
Coffee Bean Roasting  咖啡豆烘焙
Coffee Green Beans  生豆烘焙技巧
100 Types Of Beverage Recipe  100种饮品特调配方

### MIXOLOGY | 调酒课

Name Of The Bar Tools/ Glassware  吧台用具与玻璃酒杯名称
Setting Up Your Cocktail Station  设置鸡尾酒工作站
Cocktail &z Mocktail Recipes  鸡尾酒与无酒精鸡尾酒配方

### ENGLISH PROFICIENCY | 英语能力提升

Public Speaking  公众演讲
Customer Communication Skills  客户沟通技能

### BAKING | 西式甜点烘焙课

Baking Knowledge  烘焙知识
Cakes & Desserts Making  蛋糕与甜点制作
Best Seller Cakes In Cafe  咖啡馆畅销蛋糕
Biscuit & Cookie  饼干与曲奇制作

### CAFÉ MANAGEMENT & OPERATIONS | 餐饮管理与运营

Operation Management  运营管理
Customized Budget  定制预算
Employee Management  员工管理
Product Promotion  产品推广
Customer Service  客户服务

### WESTERN CUISINE | 西式料理烹饪课

Western Staple Dishes  西式主食制作
Light Meals  轻食料理
Sauce Recipes & Preparation  酱料调配
Food Plating & Packing  食物摆盘与包装技巧
Introduction Of Kitchen Tools & Equipment & Cooking Knowledge  厨房工具和设备介绍及烹饪知识

### SOMMELIER | 侍酒课

Basic Food & Wine Pairing Rules  食物与葡萄酒搭配规则
Temperature, Storing & Opening Wine Bottle Style  葡萄酒的温度控制、存储及开瓶方式
Get To Know Fine Wines Around The World & The Pricing  了解世界各地的优质葡萄酒及其定价
Exploring Types & Style Of Wines & Spirit The Regions Knowledge  探索葡萄酒与烈酒的种类和风格及产区知识

### COMPLIMENTARY LESSONS | 附送课程

Table Manner & Setting  餐桌礼仪摆设
Resume Preparation & Interview Techniques  简历准备与面试技巧
Grooming Class & Importance Of Personal Hygiene In F&B Industry  仪容仪表课程和个人卫生在食品和饮料行业的重要性
Food Photography Knowledge  食物/产品拍摄知识

# Learning Environment



## Contact Us

Collaboration Parties : TASTING LAB   Heynneo   BAKARON BY ALICIA   BAKOORIE   MIMOSA COFFEE ROASTERS   Coffee hub   frad coffee